

Taylor Swift's Favorite Pumpkin Chocolate Chip Cookies

1 cup (2 sticks) unsalted butter, softened	1/2 teaspoon salt
1 cup white sugar	1 teaspoon ground cinnamon
1 cup light brown sugar	1/2 teaspoon ground ginger
2 large eggs	1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract	1/4 teaspoon ground cloves
1 cup canned pumpkin puree	2 cups (12-ounce bag) milk chocolate chips, not semisweet
3 cups all-purpose flour	
2 teaspoons baking soda	Nonstick cooking spray or parchment paper

Heat the oven to 350 degrees F. Spray cookie sheets with nonstick spray or line them with parchment paper.

Using a mixer, beat the butter until smooth. Beat in the white and brown sugars, a little at a time, until the mixture is light and fluffy. Beat in the eggs 1 at a time, then mix in the vanilla and pumpkin puree.

In a large bowl, whisk together the flour, baking soda, salt, cinnamon, ginger, nutmeg, and cloves. Slowly beat the flour mixture into the batter in thirds. Stir in the chips.

Scoop the cookie dough by heaping tablespoons onto the prepared cookie sheets and bake for 15 to 20 minutes, or until the cookies are browned around the edges. Remove the cookie sheets from the oven and let them rest for 2 minutes. Take the cookies off with a spatula and cool them on wire racks.

Level: Easy Total: 32 min Prep: 15 min Inactive: 2 min Cook: 15 min Yield: 60 cookies